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Salads

AND

Clever Hints

Reference: The Lorain Banking Company.
The Lorain Printing Company.
W. R. C. of Lorain.

Lorain, Ohio, August 3, 1908.

Mr. Percy Hart,

Sir:—

In behalf of the W. R. C., I write this recommend of Mrs. Sanner's Cook Book. We have found it not only a financial success, but that the recipes are all that is claimed for them, and worthy the use of every housewife.

Zehna C Roberts, (Secretary).

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Soups

One morning in the garden bed
The onion and the carrot said
Unto the parsley group:
"Oh, when shall we three meet again,
In thunder, lightening, hail or rain?"
"Alas!" replied in tones of pain,
The parsley, "In the soup."

BOULLION:——Boil beef with ¼ cup each of carrots, celery, sweet pepper, spanish onion and 2 tomatoes, 8 cloves, salt and pepper to taste. Strain stock through 3 layers of cheese cloth. Cool and remove all fat. Strain again. Serve cold or hot. If cold, with cracked ice. Be sure there is no particle of fat.

CONSOMME:—This is a bouillon used as the foundation for all clear soups. Any dersired garnish gives name to consomme. Their variety being endless, I will name a few which can be added from left-overs if one has the stock at hand, giving a delicious dish at a moments notice.

ITALIENNE CONSOMME:—Two tablespoons of butter, small handful spaghetti, cooked, sliced mushrooms, 1 minced onion. Saute in butter slightly. Add 3 cups consomme and serve hot.

CHICKEN CONSOMME:—In 8 cups of chicken stock, without fat, simmer ¼ cup each of celery and onion, season highly. Strain, add sprigs of parsley. Serve.

GARNISHES FOR CLEAR SOUPS

FORCE MEAT BALLS:—Mince fine 1 cup raw veal, beef or chicken, add 1 cup bread crumbs, butter the size of an egg, yolks of 2 eggs, rub smooth; season highly with salt, pepper, paprika and a bit of nutmeg, form into tiny hard balls, drop into boiling soup 10 minutes before serving.

PUFF BALLS:—Beat together whites of 2 eggs and 4 spoons of milk, spoon of salt, 3 spoons melted butter, a little cayenne, spoon sugar, enough flour (into which has been sifted 1 teaspoonful baking powder) to make a stiff batter, drop in boiling soup a teaspoon at a time, cover tightly and boil 10 minutes.

SEE

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Oysters

OYSTER COCKTAIL:—Small plump oysters, 6 to a glass. Serve with small pieces of cracked ice in each glass. Be sure oysters are free from water melted from ice; then add to each glass a tablespoonful of the dressing.

For 10 glasses mix 5 tablespoonsful each of horse radish and tomato catsup, juice of 2 lemons, dash of salt and cayenne, pepper, and tiny bits of chopped red pepper.

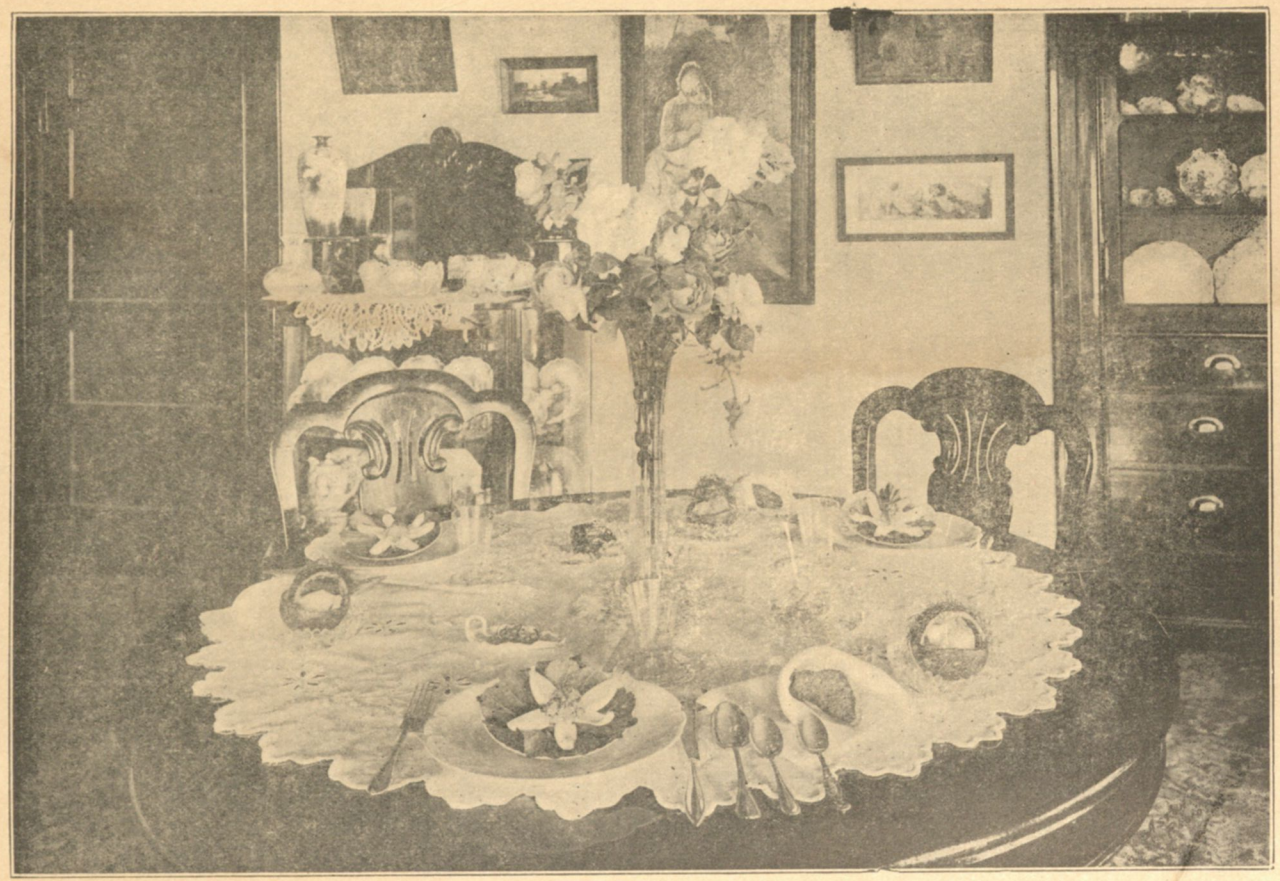
OYSTER COCKTAIL:—No. 2 Six oysters to each cup. Dress with the following for 11 people: Two gills gooseberry catsup, ½ cup horse-radish, 1 tablespoon Worcestershire sauce, 1 gill Tarragon vinegar, piece of ice size of walnut in each cup just before serving

STILSON'S OYSTER COCKTAIL:—For 60 oysters use ½ pint mushroom catsup, ½ pint grated mustard horse-radish, juice of 3 lemons, 15 drops tabasco sauce, tablespoon salt. Serve with oyster fork and small spoon.

NEW ORLEANS OYSTER A LA CREOLE:—Chop fine 12 large oysters; add 2 chopped hard boiled eggs, salt, pepper and a generous quantity of butter. Put in hot skillet, stir rapidly for one minute. Mix with 1 cup finely rolled cracker crumbs, ½ cup rich, sweet cream. Fill pate shells, put pieces of butter over top, brush top with beaten salted and peppered egg, bake light brown, serve hot with minced parsley sprinkled over top.

NEW ORLEANS BROILED OYSTERS:—Select large fine oysters. Dry on soft towel; roll in egg well salted and peppered, roll in cracker crumbs; lay on well buttered griddle, and broil in broiling oven 2 or 3 minutes. Serve on fancy pieces of toast with pieces of lemon as garnish.

LA BELLE OYSTERS:—Have ready on ice 1 pint of thick whipped cream, toast thin slices of bread, one for each plate, butter well, and place 4 large oysters on each slice; season with pepper and salt and bits of butter; return to toasting oven. When oysters are well curled and frizzling hot, cover with mound of stiffly beaten whites of eggs seasoned with a little salt and paprika. Make a depression in the center of each egg mound, return to oven, and brown slightly! Take from oven and carry at once to the table. Let the host place in each egg mound, 1 large spoonful of whipped cream. You will not have reason to regret setting this dish before your guests.



Formal Dinner

Allow 20 inches of space for each cover. Place a 10 inch service plate (right side up) in center of space. A large napkin on plate, with bread stick or roll in the folds. Name card is placed on the napkin or just back of the plate with a flower corresponding with center piece, flowers for which should be arranged low, and for a long table, in an oblong bowl, with branches reaching artistically towards the ends. Do not make the mistake of an "arrangement" in flowers. Study graceful, natural effects. Place fancy dishes here and there near center piece with bonbons, celery, olives and salted almonds

The dinner may be served by the maid from the pantry, each course brought on plates and served at the right side of the guest. Sauces and relishes are served at the left of the guest from a tray. The guest is never without a service plate. As the maid removes one course with the left hand, she places another plate with the right hand.

When all have finished a course, begin removal of plates at the guest of honor, (the right of hostess or host.)

Before dessert remove everything but the center piece from the table and brush crumbs from cloth. Place dessert plates from the right, while dessert is being eaten, the finger bowls—one-third full of water, with a flower or a few scattered rose petals in each bowl set on a plate with doily are set at the right and back of dessert plate. When dessert plate is removed from table, finger bowl is slipped into place. If fruit course follows dessert, the finger bowl and doily are slipped from plate and the plate used for fruit course. If coffee is served at the table, the finger bowls are not placed until after coffee is served; but coffee is usually served immediately after dinner in the drawing room.

ORDER OF SERVICE

The guests of honor at the right of hostess and host are served first in the first course. In the second course, the guests on the left, In the third course the second guest on the right of host and hostess, and so on, in order that no guest be served twice first.

Menu for Formal Dinner

First Course

Blue Points in Shells

Celery Sandwiches of Brown Bread

Second Course

Bullion Croutons

Third Course

Planked White Fish Bread Sticks

Radishes Olives Cucumbers

Fourth Course

Creamed Sweetbreads with Mushrooms in Cases

Fifth Course

Kidney Roast of Lamb Plum Jelly Riced Potatoes

Creamed Peas in Frontage Cups

Sixth Course

Fruit Punch

Seventh Course

Broiled Squabs Pepper Lillies

Whole Wheat Sticks

Eighth Course

Ices White Cake

Ninth Course

Fruit Bon Bons

Tenth Course

Black Coffee

Social Notes

Invitation to a formal dinner should be written on a plain dull finished card, reading:

Mrs. Elsworth Emmons requests the pleasure of Mr. and Mrs Edward Knight's company at dinner, Thursday, evening, at eight o'clock, to meet Mrs. Charles Spencer May fifth, nineteen hundred and eight.

A reply should be sent at the latest, three days prior to the date of the dinner.

Mr. and Mrs. Edward Knight will be pleased to accept Mrs. Elsworth Emmons' invitation to dinner, Thursday evening, May fifth nineteen hundred and eight, and to meet Mrs. Charles Spencer.

Formal Luncheon

If bare polished table is used, place a plate doily for each plate, a smaller doily at the right of and just back of the plate for glass. Set plate 1½inches from the edge of table, with folded napkin in center and lay a flower on napkin with name card pepping out from leaves. Place knife with blade turned toward plate, next soup spoon bowl up, with 1 or 2 small spoons, next the oyster fork, tines up. The salad fork is placed tines up with the other fork at the left of plate in order in which they are needed, beginning with the outside fork.

MENU FOR FORMAL LUNCHEON.

Oyster Cocktail — Salted Wafers
Tomato Bisque — Croutons
Salted Almonds — Sheese Salad
Ribbon Sandwiches

Trout with Fried Nuts — NUTS — Potato Nests with Peas
Olives
Whole Wheat Bread

Sweet Breads and Mushrooms. — Timbales — Pocket Book Rolls
Fruit Plucked from Branches

Bon Bons — Cherry Trifle — Sponge Cake
Coffee with Whipped Cream

The novel center piece on the handsome art square is given on the following page, where the fruit and flowers are arranged together in a serving bowl, with branches, of fruit strewn at base, fruit to be picked from branches at the fruit course is served with bon bons.

For this luncheon the oysters, 3 to a glass, were chilled and covered with a dressing made from 4 spoons of horse-radish, juice of 1 lemon, ¼ salt spoon paprika, ½cup of tomato catsup, 1 spoon mushroom catsup, ½ teaspoon Worcestershire sauce, also chilled. Salt and a dust of pepper to taste. Place a few small pieces of ice in each glass.

TOMATO BISQUE:—The pulp of 6 large tomatoes pressed through a fine seive, a large tablespoon of butter in a pint of boiling milk, salt and pepper. Mix with tomato, a small teaspoon of soda and stir into milk. Skim, thicken slightly. Just before bowls are sent to table, add 1 large spoonful whipped cream.

A "Just How" Page

"TO POACH"—Grease sauce pan with unsalted fat, and put in water to fully cover eggs. Be sure it is boiling. Draw to side of stove and drop in eggs one by one. Let stand where it is hot but not boiling till eggs are cooked.

"TO SHIRR EGGS"—Shirred eggs are broken into cups with seasoning and piece of butter and baked.

"TO CREAM BUTTER"—Beat with silver fork till frothy.

ESSENTIAL PROPORTIONS

1 small teaspoon baking powder to 1 cup flour.
1 teaspoon soda to 1 pint of sour milk.
1 teaspoon soda to 1 cup of mola sses.
1¼ cups flour to 1 cup of milk forbatter.
1 cup milk to 2 of flour for gems or muffins.
1 cup of liquid for 3 of flour for bread.
1½ cups lard to 3 cups flour for pie crust, ice water to mingle.

"FRENCH TOAST"—Dip bread into beaten egg and cream, well seasoned, and fry in butter. Sprinkle with cinnamon and sugar. Serve with jelly or plain.

"PUREE"—Press any cooked vegetable through a fine sieve—potato, celery, peas, beans, squash, carrots, etc. Add to richly seasoned hot milk. Serve in soup bowls with croutons.

"CROUSTADES"—Cut stale bread into blocks and scoop out centers. Fry crusts in deep fat, drain on pad, and serve with creamed sweet breads or creamed chicken filling, hot.

"TO BROIL"—Cook unseasoned meats on a greased wire frame over very hot coals or gas flame, turn often, season and butter plentifully just before sending to table.

TO "SAUTE" cook in a frying pan in a small quantity of oil or fat.

TO "CRUMB"—Dip meat in a well beaten and seasoned egg, roll in crisp crumbs and fry in pan with hot butter or in deep fat.

Bottled Sunshine.

IF YOU HAVE NEVER BOTTLED SUNSHINE TRY IT.

For Strawberries, Cherries, Plums, Currants, pineapples,use equal parts of fruit and sugar (granulated) bring the fruit to a boiling point, remove from the fire. Dip the fruit out with skimmer, spread on platters. Return syrup to the fire, boil 10 or 15 min. pour over fruit and set in open air and hot sunshine. Cover with white mosquito net held from fruit by stilts or frame, let stand until just before dew falls. If the preserve should not be as thick as desired put bottle in sunshine the next morning and let stand till "heavy." bottle or can and keep dark and cool. Through the winter gloom you will thoroughly appreciate the richness of bottled sunshine. For Blackberries, Red Raspberries, Blueberries, Dew berries use less sugar, ¾lb. to lb. of fruit.

CHILLED GRAPES:—Boil water; cool; set on ice. Pick grapes from stem, wash in cold water. Set on ice 12 hours in cans filled as full as possible and not crush fruit, in the morning fill up with the chilled water FULL. Seal, turn cans top down. Set in cool dark place.

CHILLED PEACHES:—Cut in half, fill cans full. Set on ice after filling cans full of chilled water. Let stand over night, open and fill to the top with chilled water, where fruit shrinks and leaves space.

CHILLED PIE PLANT:—Pie Plant cut into cubes and packed closely filled with chilled water will keep for YEARS. Chill plant before putting on water.

ORANGE MARMALADE:—Slice 5 oranges and 2½ lemons very thin; peel 3 oranges and squeeze their juice with juice of 2½ lemons; add sliced fruit, to every pound, one small cup of water; stand 24 hours, cook until tender; add weight of fruit in white sugar; cook 40 minutes. Put in jelly glasses.

MARMALADE:—Five qts. of currants, 5 lbs. sugar, 1lb. raisins, 2 boxes red raspberries, 1 orange. Cook currants and strain as for jelly, boil juice and add sugar, raisins and berries Last of all add orange which has been cooked in a little sugar. Seal as usual in jelly cups.

ORANGE JELLY:—Eight sweet oranges, 2 lemons, ¼ lb. sugar, 1 gill cold water, 1 oz. gelatine. Cover the gelatine with half of the cold water and let it soak 10 minutes. Put this into a sauce pan, add to it the sugar with the remainder of the cold water, and stir all, over the fire until the gelatine and sugar melt. Take the sauce pan from the fire and having pressed out the juice of the lemons and oranges and strained it, add this to the contents of the sauce pan after which pour the mixture into a mould upon ice; when it becomes jelly turn it out upon a crystal or other jelly plate and serve.

CANDIED GRAPES:—Take fine bunches of grapes, clean carefully, hold them by stem and sprinkle XXXX sugar in every crack and crevice, repeat till jar is full of unbroken bunches of grapes, carefully pack in sugar, cover and set in a very cool, dry, dark place. Will form candied wine like syrup; very fine for sick room, receptions and luncheons.

TOMATO CATSUP:—Take half bushel of nice, ripe tomatoes, peel and core, put in agate boiler, cook slowly for half an hour; strain to get out seed and hard pulp. Put the juice back in boiler, boil slowly without cover for form 6 to 8 hours until it is a thick paste, stir often to keep from burning; cut up 6 good sized silver skin onions very fine, also 6 long green Chile peppers, seeded put them in the catsup and let boil slowly for half an hour; then put in the vinegar, which should be prepared in advance as follows:

Take 3 pints of cider vinegar and boil it slowly for about 15 minutes and skim: 2 oz. each of whole black pepper, cloves and alspices; cover and set it away for 8 or 10 hours; strain out the spices put the vinegar and half a cup of white sugar and 2 tablespoons fine salt in the catsup let it boil slowly for 15 minutes. Bottle at once, cork tight, cut off corks even with the neck of bottles and dip necks in hot cement. Stand the bottles up in a cool, dark place.

STUFFED CUCUMBERS:—Let cucumbers stand in brine 48 hours, cut 1 inch from stem end of large green cucumbers, bore out seed pulp, fill with the following.

Mince fine 6 green peppers, (without seeds) 2 sticks celery, 2 onions, 1 can button mushrooms, season highly with white pepper, cayenne, a little minced dill, salt, 4 spoons mustard seed, 1 cup sugar fill cucumbers, fasten top with 2 toothpicks, pour over hot spiced vinegar to cover, turn off and reheat 6 times, then cover with fresh spiced vinegar, set weight on top, keep cool.

COLD INDIA RELISH:—Chop fine 1 qt. silver skin onions, 1 doz. sweet green peppers, (remove seeds) 2 red peppers, 1 bunch bleached celery, 4 ripe cucumbers (remove seeds) one bunch parsley, bunch onion tops. Add 1 cup green nasturtium seeds and buds, 20 tiny green cucumbers chopped, 1 qt. green gooseberries, cut once across, add 1 oz. white mustard seed, 2 cups brown sugar (1 oz. each of allspice, cloves and cinamon in a gauze bag-) Let spice bag stand in 2 gallons of cider vinegar on back of stove adding sugar and ¼ cup of salt. Skim, cool and pour over relish Bottle and keep cool.

Sandwiches

To marinate for salads or sandwiches.

Fruit ,vegetables or lettuce, cover with olive oil until thoroughly permeated with oil, and chilled, season with oil, salt and cayenne.

SANDWICHES:—Use fine grained bread one day old, butter bread before cutting from loaf, cut thin shape each slice with fancy cutter, cut in oblongs or triangles as desired, after filling with mixture desired, press slices firmly together, wrap in a moist napkin or parafine paper until ready to use.

CHEESE SANDWICHES No. 1:—Chop fine 1 cup of any nut liked, add salt and paprika, 1 cup of grated cheese, with sweet cream enough to make smooth. Graham or rye bread cut thin.

CHEESE SANDWICHES No. 2:—One cup of cream cheese grated, enough currant or plum jelly to make paste. When spread, sprinkle chopped and browned peanuts over slices, press firmly together; whole wheat bread.

CHEESE SANDWICHES No. 3:—Grat 1 cup mild cheese, 1 cup chopped dates, ½ cup whipped cream. White Wheat Bread.

SPANISH SANDWICH No. 4:—One cup parmesan cheese, 1 finely chopped onion top, 1 finely chopped red pepper, cream to make smooth. Rye bread.

CHEESE SANDWICH No. 5:—Grate 1 cup of cheese, add 1 spoon butter, salt and cayenne, 1 teaspoon mustard, ½ teaspoon Worcestershire sauce, vinegar to spread smoothly. Rye or graham bread.

COTTAGE CHEESE SANDWICH No. 6:—Grate 1 cup of cheese, mix 1 tablespoon carraway seed, 1 teaspoon onion juice, 1 finely chopped red pepper, cream to make paste. Rye bread.

COTTAGE CHEESE SANDWICH No. 7:—One cup of cottage cheese, 1 cup chopped peanuts, cream to spread. Whole wheat bread.

COTTAGE CHEESE No. 8:—One cup cheese, ½ cup chopped parsley, salt, cayenne, 1 cup cottage cheese, 1 cup cut, not chopped dates, ¼ cup heavy sweet cream, mix to smooth paste, fill between buttered slices of graham bread.

CHOCOLATE NUT SANDWICH:—Chop fine 1 cup of dates, grate 2 bars of chocolate, mix with dates, add enough lemon juice to form heavy paste, spread on whole wheat bread, sprinkle chopped nuts thickly over filling press a buttered slice of bread firmly on the top.

FIG SANDWICH:—One cup chopped figs, juice of 1 orange, ½ cup chopped hickory nuts. Brown bread.

HORSERADISH SANDWICH:—To ½ cup of mayonaise, add ½ cup horse-radish, place among marinated lettuce leaves on buttered bread, spread with mixture, lay a slice of tomato on each slice, sprinkle with salt, pepper and paprika, cover with buttered slice, press closely.

CELERY SANDWICH:—One cup chopped celery, 1 cup minced chicken, ¼ cup sweet cream, season highly with salt and pepper. Brown bread.

NASTURTIUM SANDWICHES:—Mince finely, buds, fresh new stems and leaves, with some fresh green seeds of Nasturtium, mix with mayonaise, lay a flower on the filling with fresh small leaves, press on cover of thin white bread.

CHICKEN SANDWICHES:—Chop 1 cup cold chicken, 1 cup almonds (blanched) 1 green pepper, blend with sweet cream, season highly, wheat bread.

CUCUMBER SANDWICHES:—Drain and dry thinly sliced cucumbers, which have stood in salted ice water 1 hour, be sure they are dry. Marinate in olive oil 10 minutes, sprinkle thin slices of bread with salt and cayenne pepper, spread with cucumber, wet with the oil, cover with bread.

CRESS SANDWICHES:—One cup chopped cress, 1 teaspoon chopped chives, 10 chopped olives mixed with mayonaise, spread on brown bread.

NUT SANDWICH FILLING:—Blanch 1 cup almonds, 1 cup peanuts, 1 cup filbert, add 1 cup pecans. Grind three times through fine meat cutter, the last time adding ½ cup water and beating thoroughly adding a little salt. Pot and keep cool; the day you make the sandwiches beat in 1 qt. of heavy cream and add 1 lb. of sugar.

This will fill 100 Sandwiches.

Relishes and Sandwich Fillings.

DEVILED CHEESE:—One pound of cream cheese, ¼ pound Roquefort cheese, ¼ bottle of walnut catsup, 1 teaspoon tobasco sauce, 1 tablespoon India relish, 1 teaspoon salt, 1 tablespoon chopped olives, 6 sprigs chopped parsley, ¼ pound fresh butter, 1 minced red pepper, rub clove of garlic on fork; add juice of 3 lemons, beat smooth, pot and keep chilled. Serve on toasted crackers, brown or rye bread; always ready for sandwiches and a quick lunch.

LOBSTER BUTTER:—Beat to a paste the choral of 2 cans of lobster; add paprika, a little tobasco. Juice of 1 lemon, a little salt and ¼ pound of fresh butter. Beat smooth and chill for sandwiches.

SAVORY BUTTER:—Grate ¼ lb. of Roquefort cheese, mix with 1 cup of cream cheese grated, ½ cup fresh butter, 1 teaspoon paprika, 1 teaspoon mustard, 1 teaspoon salt, 1 tablespoon anchovy paste. Rub to a creamy paste. Add juice of 1 lemon and vinegar to make smooth.

SPANISH BUTTER:—To 1 lb. grated cheese, add juice of 4 lemons, 1 minced onion with top chopped fine, 6 sprigs minced parsley, 1 fine minced red pepper, 1 tablespoon carraway seed, tablespoon salt, ½ cup olive oil, yolks of 4 eggs. Beat to a paste; Keep in a cool place for sandwiches.

SALMON BUTTER:—To 1 lb. of grated cheese, add the yolks of 3 eggs beaten with one teaspoon salt, a dash of tobasco, the juice of 2 lemons. Beat till smooth; then add the oil from 1 can of salmon and beat till creamy and smooth. Pot and chill for sandwiches.

CAVIARE BUTTER:—From 1 shad remove roe; stand in salt water over night. Cook in 4 tablespoons vinegar, 1 tablespoon Worchestershire sauce dash paprika. Cook slowly till nearly dry. Add beaten yolks of 2 eggs, 1 spoonful butter blended with 1 teaspoon mustard, stir smooth. Pot and use for rye or whole wheat sandwiches.

Salad Dressings

WHITE FRENCH DRESSING:—Juice of 3 lemons, ¼ cup olive oil, bruise and rub bowl with 1 clove garlic, salt spoon salt, dash of paprika.

CREAM DRESSING:—One cup sour cream, 4 eggs, 1 teaspoon each salt, sugar, mustard, rubbed together; 1 pinch celery seed, dash of white pepper, boil ½ cup vinegar, stir in eggs and cream with seasoning, well beaten together and remove from fire at once or as soon as it thickens. Add minced parsley just before serving or finely chopped dill pickle, when served with fish.

STILSON'S WHITE FRENCH DRESSING:—One-half cup olive oil, ½ cup tarragon vinegar, dash salt, dash white pepper.

GREEN MAYONAISE:—Grind handful fresh spinach and a dozen onion tops through meat chopper, press out and strain juice, add ½ cup white vinegar, 1 tablespoon butter, bring to a boil, stir in 1 teaspoonful corn starch well mixed with 1½ spoons granulated sugar, add dash of salt and paprika, when cold beat in ½ cup finely minced parsley.

RED MAYONAISE:—To 1 pint of beet juice, add 1 cup white vinegar, 2 spoons sugar, salt spoon salt, salt spoon paprika, tablespoon butter, 1 mashed red pepper, flour to make consistency of thick cream, when cool the powdered coral of 1 lobster.

QUICK MAYONAISE:—To 1 pint of boiling water, add 1 cup vinegar, dash of salt and paprika. Rub 1 spoon of mustard into 2 spoons of flour, 1 of sugar and heaping spoon of butter, rub smooth beat into boiling vinegar and water, remove from fire and beat in 2 well beaten eggs, when cold add whipped cream, 1 cup just before serving.

DRESSING FOR FISH:—Beat well 1 egg, add 1 tablespoon butter, ½ cup vinegar from spoons, water, pinch mustard, dash of paprika, place in double boiler, stir till creamy and thick, when cold add 4 spoonsful finely minced parsley.

WHITE CREAM SAUCE:—To 1 pint boiling milk, add juice of 1 onion, dash of white pepper, spoonful butter, thicken with flour, salt to taste.

Variety can be formed by adding finely minced crisp bacon to cream sauce—finely minced onion tops, minced parsley, minced nuts, finely minced red or green peppers, or sliced hard boiled eggs for egg sauce.

HEAVY GOLDEN MAYONAISE:—Yolks of 4 eggs, teaspoon salt, beat till thick; add chilled olive oil 1 cup, vinegar enough to reduce to heavy cream; one tablespoon sugar, 1 mustard rubbed together, beat 15 minutes.

Salads

CUCUMBER RINGS:—Boil till tender: 3 cucumbers, 1 bunch of celery tops, 1 bunch of parsley a handful of spinach, rub through a seive, strain. Add 4 spoons of gelatine dissolved, 1 spoonful onion juice, salt and cayenne. Place in chilled mould with hollow center. When set, turn out on platter of lettuce hearts fill rings with diced breasts of 2 chickens mixed with 1 cup creamed french peas and flecks of minced red pepper.

ROSE RINGS:—To 1 quart sweetened red raspberry juice, add juice of 3 lemons, 4 tablespoons of gelatine dissolved in a little hot water; pour into ring moulds—chill; turn out into a bed of bleached lettuce hearts; fill center of rings with whipped cream in which candied cherries and bleached almonds are plentifully mixed.

GOLDEN RINGS:—To the beaten yolks of 3 eggs, add 6 spoons of gelatine dissolved in one pint of boiling water; strain. Add juice of 2 lemons, 4 oranges, and ½ cup sugar; chill. Fill rings with green candied fruits; place one ring on a bleached lettuce leaf for each plate; sprinkle nuts over the candied fruit.

DEEP SEA SALAD:—Fill a tray with fresh parsley; lay on it a block of ice in which you have, with a hot iron melted a deep hole. Have thoroughly chilled 1 quart of raw oysters, **Absolutely Dry** and free from shells; 1 pint of shrimps cooked in stock and chilled. The coral from 1 can of lobster; lay shrimps and lobster coral on a sprinkled fringe of minced cress in the cavity in ice block; lay oyster in center and sprinkle well with paprika, minced parsley and chopped olives.

Dressing:—From a mayonaise dish serve dressing of walnut catsup, tobacso sauce and tarragon vinegar or lemon juice if preferred.

LOBSTER SALAD:—Chop 1 can of lobster meat fine (reserving coral); add 1 teaspoon mustard, ¼ paprika, 1 teaspoon salt, 1 tablespoon melted butter, 1 sweet red pepper chopped fine, 6 chopped olives, mix and set on ice. When ready to serve fill a chop plate with small bleached lettuce leaves; lay on minced lobster; garnish with small claws and coral. Serve with mayonaise.

INDIA SALAD:—1 pint cottage cheese, ¼ cup grated cream cheese 3 spoons gelatine dissolved and cooled. Season highly with salt and cayenne; mix smooth with 1 cup heavy cream; place in mould ring, when set turn on chop plate and fill center with bleached lettuce hearts marinated with white french dressing.

MIDSUMMER SALAD:—Cut in dice 1 cucumber, 1 finely minced onion, 6 finely minced parsley sprigs, 1 stalk diced celery; line dish with sliced tomatoes, place marinade of minced salad on tomato; serve very cold.

CHICKEN LIVER SALAD:—Cut in dice, 6 chicken livers which have been cooked in highly seasoned stock, chop finely 1 stalk of celery, 1 small onion, a bunch of parsley. Mix with ¼ cup of vinegar, four spoons olive oil; pour over the celery, onion, and parsley; chill thoroughly. Just before serving, drain and toss lightly, adding the cold diced chicken livers. Serve in a bed of water cress with french dressing.

DRESSING FOR CHICKEN LIVER SALAD:—One-fourth cup white vinegar, dash of salt and paprika; rub a slice of onion on bowl; serve cold.

CHICKEN SALAD:—Remove the skin from cold chicken; cut with scissors into small pieces; dissolve in a little cold stock 6 spoons gelatine, add 1 pint boiling stock free from oil; strain, and when nearly cold and beginning to thicken, sprinkle parsley and minced chicken lighty through the jelly. Set to chill. Serve in broken pieces of lettuce hearts.

CONEY SALAD;—Mix one tablespoon butter, 1 sugar, 1 mustard 2 corn starch, a dash of cayenne, 1 tablespoon salt, 3 tablespoons dissolved gelatine, ¼ cup vinegar, the beaten yolks of 3 eggs; beat well. Set in dish of boiling water; stir till thick; add 6 sprigs minced parsley; remove from fire; turn into ring moulds; chill. Turn out and fill ring with creamed shrimps, flaked fish, mushrooms, sweet breads, or creamed chicken; garnish with a frill of endive.

ASPIC SALAD:—Soak ½ box gelatine in ½ cup cold water 30 minutes; add 1 pint chicken stock free from fat, a dash of tobasco, salt, a teaspoon of onion juice; strain. When partly cool stir in minced parsley and a can of flaked lobster, salmon or shrimps; pour into mould and chill; garnish with a frill of parsley and tiny radishes cut as flowers.

GRUN HOLLAND KARTOFFEL:—6 diced cold boiled potatoes, 3 teaspoons each, of minced onion, parsley and diced crisp bacon. Heat fat of bacon and ¼ cup vinegar, pour over salad; serve cold.

CHEESE RINGS:—To ¼ box of Knox gelatine dissolved in 1 cup thin, hot cream, add ½ cup grated cheese; just as the gelatine commences to set, stir well, season with mustard, salt and a little cayenne, add ½ pint of heavy whipped cream, mould in rings or cup moulds; fill with peas, carrots, asparagus tips, tomatoes, minced peppers, or any vegetable to fancy.

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FOR CHICKEN ASPIC:—Lay the boned and shaped fowl breast down in aspic, place olives and sprigs of parsley around edges in jelly, pour in the rest of the aspic to cover fowl, put on ice till firm; turn out of mould and serve.

FISH ASPIC:—Select any choice large fish; very carefully "bone", shape and bind firmly with cheese cloth, cook in salted, peppered water, with juice of 1 lemon. When fish is cold take carefully from cloth and without breaking the meat remove the skin.

Pour into oblong mould, 1 inch of aspic jelly, decorate around space left for fish with strips of pimento, parsley and rings cut from hard boiled eggs; sprinkle tiny bits of parsley over center lay in fish; cover with the rest of aspic; set on ice.

TOMATO ASPIC:—1 pint of tomato juice, dash of cayenne, salt, 4 spoons gelatine dissolved, rub clove of garlic on bowl; add juice of 1 lemon; chill in ring moulds; turn on lettuce leaf; fill center with French peas and pecan meats.

SARDINE SALAD:—Make a nest of bleached lettuce leaves on chop plate; cover lightly with cottage cheese beaten well with sweet cream; split sardines, removing bone; lay their heads to the center on the cheese, forming disk; between fish lay mounds of mayonnaise with parsley.

CHICKEN SOUFFLE:—Two cups chicken minced fine, 1 cup mushrooms, 1 spoon minced parsley, ¼ cup butter, 1 cup cracker crumbs, salt, cayenne, juice of 1 lemon, ½ cup cream, 1 cup stock; heat; just before taking from fire add beaten yolks of 3 eggs, with 2 spoons of flour worked smooth, stir in beaten whites of eggs, the last of all and bake 25 minutes in buttered baking pan.

The above souffle can be changed by useing fish, crab, lobster, or game meat as desired.

HAM MOUSSE:—Chop fine 1 pound of perfectly lean boiled ham; season highly 1 pint of chicken stock free from fat; add 4 spoonsful of gelatine. Strain, chill and add ham. Just before it becomes firm add the well beaten white of an egg and ½ cup whipped cream. Chill in a mould. Serve on bleached lettuce with golden mayonaise.

MACKEREL SALAD:—To 1 cup shredded mackerel, add 2 cups mashed potatoes; season highly; form cones; place on lettuce leaf; surround cone with minced olives and sweet green peppers.

FISH SALAD:—Pick into flakes any cold, left-over, fish. Cut the tops from sweet peppers, scoop out seeds and white membrane. Add flaked fish to rich cream dressing, fill peppers and serve cold.

ROMAINE SALAD:—Line a salad bowl with bleached lettuce hearts; slice and place artistically 4 tomatoes, 2 cucumbers, 1 onion, 1 sweet green pepper, 4 sweet red radishes, 6 nasturtium seeds cut across, sprigs of parsley.

DRESSING:—Two gills white vinegar, dash salt, paprika, 1 gill olive oil. Serve from cut glass bowl with ladle.

SPRING SALAD:—Boil in salt water 2 doz. asparagus tips rolled in a cloth. Remove; lay on ice to chill. Remove cloth have a plate of lettuce or cress with tomato cups set in rings of green peppers chilled. Fill tomatoes with asparagus tips and cream dressing; chill. Sprinkle chopped parsly over the top. Serve very cold.

CUCUMBER CANOES:—Scoop out cucumber meat, lay shells in ice water; chop meat of 1 green pepper, 1 sweet onion, 1 tiny red pepper, 1 sprig parsley, a little celery, mix with heavy mayonaise, chill. Fill chilled shells and serve on a lettuce leaf, cut slice from bottom of canoe to prevent tipping.

SALAD OF FINE HERBS:—Chop 1 bunch shallots, 1 stalk mint, 1 bunch parsley, 1 bunch cheveril, 1 stalk celery, 1 raw carrot fine. Mix with mayonaise, serve on cress.

"GREEN ASPIC":—Bruise 1 peck of spinach, squeeze out juice and strain, add juice from 1 bunch onion tops, add 5 tablespoons dissolved gelatine, 1 tablespoon salt, add water to make 1 qt., chop fine 1 bunch parsley, 12 green nasturtium seed pods, 2 sweet pickles, 1 sweet green pepper, pour into mould and stir gently as it cools keeping the parsley etc. evenly distributed through the aspic. When chilled break up and serve on lettuce hearts with whipped cream.

ROSE ASPIC:—One box Knox gelatine dissolved in 1 qt. water in which 6 red beets have been boiled; add juice of 2 lemons, 10 drops garlic juice, 1 cup tomato juice, 1 teaspoon onion juice Juice from 1 mashed red pepper; strain all through several folds of cheese cloth; be sure there are no bits of pulp; pour an inch of aspic into mould; let cool. Lay a branch of bleached parsley around, sticking the short stems in jelly to hold in place. Lay in center of jelly nut meats, bits of citron, a few candied cherries. Hold in place with tooth picks; pour on aspic to cover; when cool remove tooth picks and fill moulds with the remaining aspic. A little care in arrangement makes a beautiful dish. Set to chill, turn from mould into salad plate bordered with bleached lettuce hearts. Serve with meats.

RAINBOW SALAD:—To 1 cup of cottage cheese, add the grated yolks of 6 hard boiled eggs; cream, salt and butter; form mound; lay in bed of bleached lettuce; sprinkle with blanched almonds. Make 3 portions of 1 pint of cheese; into one portion mix the coral from lobster rubbed to a paste with 1 red pepper. Into the second portion finely minced parsley and 1 minced shallot. Into the third portion mix 1 teaspoon caraway seed Roll balls in chopped salted peanuts, very brown. Place these varigated balls around center mound. Serve very cold.

CHEESE SALAD:—In a fancy mould, lay strips of Pimento (canned Spanish red peppers) with tiny sprigs of parsley. (Grease the mould to make these stick). Fill mould with salad made of 3 tablespoons of gelatine, dissolved in cup cold chicken stock, 1 cup whipped rich cream, 1 cup grated parmesan cheese, a little salt, a dash of paprika. Mix thoroughly, set on ice, when thoroughly chilled, turn into a nest of bleached lettuce hearts.

CHEESE SALAD:—Cut sweet peppers in petals; remove seeds fill with cottage cheese well blended with whipped cream; sprinkle with paprika. Press petals of lily, not too closely; let cheese show between petals.

EGYPTIAN LOTUS:—Place eggs in cold water, boil 10 minutes, drop into cold water; shell and lay in warm water, because if they become cold, petals will break. Cut eggs through the whites from small end to nearly bottom forming 6 petals; lay back carefully placing on nest of bleached lettuce hearts. Do this to prevent handling again, remove yolks, and with a dainty bit of cloth and cold water rub off any bit of yolk which may adhere to white petals. Mash the yolks with spoonful of butter and 1 cooked beet, salt and a tiny spoon of caviare, a dash of mustard and pepper; form into balls; flatten and lay on white petals; mark with a fork by pressing around edge of ball (as you do in pie crust) prick hole in center of ball leaving it slightly rough. For buds, press a ball size of pecan between 2 long stemmed water cress leaves, and twisting stems, lay on lettuce with lillies. Serve with mayonaise.

TOMATO SALAD:—Fill tomato cups made from rich ripe firm tomatoes, with whipped cream and nuts. Surround with bleached lettuce.

TOMATO SALAD:—Scoop out centers; fill with minced parsley minced cucumbers, a dash of onion minced very fine, a mound of mayonaise heaped high with a sprinkling of parlsey. Serve in wreath of cress.

CHEESE SALAD:—One pint of cottage cheese; mix well with chopped olives, parsley and shallots. Roll in grated hard boiled egg yolks. Serve in lettuce hearts; 1 ball embedded in a small heart.

COMBINATION SALAD:—Slice firm tomatoes, lay on bed of bleached lettuce hearts; lay a star of asparagus tips from center to edge of bowl butts to the center. Cover the butts with a mound of heavy mayonaise, sprinkling parsley over top. Lay between asparagus tips little dice of minced onion and thin slices of tiny radishes. Serve very cold.

EGG SALAD:—Cut cold hard boiled eggs in slices; use silver knife. Mince 1 cup white meat of chicken in cream sauce; rice egg yolks over top, lay whites with an olive in ring around as garnish, sprinkle minced parsley over all; dash paprika in spots over the dish; lay a wreath of cress around all. Chill—serve with heavy mayonaise.

BACON NIBS:—Mince fine 6 slices of crisp bacon; form balls of rich creamy mashed potatoes; roll in bacon, then in minced parsley. Serve in sweet green pepper rings with mayonaise.

FRUIT SALAD:—Roll bananas in minced nuts and parsley. Chill and serve with heavy mayonaise with a dash of paprika in a bed of cress.

FRUIT SALAD:—Cut large peaches in half; fill with dates rolled in crumbled maple sugar. Serve with whipped cream on lettuce hearts.

FRUIT SALAD:—Fill large peaches with ripe red raspberries. Serve with whipped cream and blanched almonds on lettuce.

FRUIT SALAD:—Sliced oranges and a spoonful of finely minced red peppers with a little parsley. Sweeten and serve with game.

HEAVENLY HASH:—Dice 1 pineapple, 4 oranges, sweeten well. Roll 1 box of large ripe strawberries first in nuts minced fine pressing nuts gently into berries; roll in sugar, place pineapples and oranges in layers as a ring around chop plate, leaving open place for berries in center. Chill and just before serving fill with berries. Cover with heavy whipped cream; border dish with cress wreath dotted with Malaga grapes and candied cherries.

FRUIT SALAD IN CUPS:—Scoop out centers and seeds from small nutmeg cantaloupes. Chill thoroughly; take off rind, fill cantaloupes with strawberries and diced pineapple well sweetened. Chill for 4 hours. Serve with whipped cream in a wreath of cress or lettuce hearts.

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FRUIT SALAD:—Dissolve ½ box of Knox gelatine in 1 cup water; add 1 cup granulated sugar. When nearly set, place an inch of fruit in mould; lay a star of orange quarters in center with nuts, strawberries and sprigs of parsley artistically distributed around as border. . Fill in the rest of gelatine; set to chill. When ready to serve, turn carefully on bed of cress. Serve with mayonaise or whipped cream and nuts.

ORANGE JELLY:—One-half box gelatine, ½ cup cold water. 1 cup boiling water, 1 pint orange juice, 1 cup sugar, 1 lemon. Soak the gelatine in the cold water 20 minutes or until soft. Add the boiling water, sugar, orange and lemon juice. Strain. Keep on the ice until ready to serve. Cut the orange rinds in baskets and fill with the jelly broken irregularly just before serving.

LEMON:—Same as above, except 1 cup lemon juice and 1 pt. boiling water.

COFFEE JELLY:—One-half box Cox's gelatine, soaked 1 hour in ½ cup cold coffee. Add 1 qt. strong coffee and 1 cup sugar, 1 teaspoon vanilla. Cool in a crown mould, letting it stand on ice over night if possible. Turn on a large platter and heap whipped cream in the center as high as possible.

OYSTER SALAD:—Scoop the seeds out of ripe tomatoes; fill with highly seasoned oysters; cover with rolled cracker crumbs place butter over top. Set in deep pan: baste often with rich stock; bake till tomatoes are done. Serve with walnut catsup.

OYSTER NESTS:—Make mashed potato nests fluffy and rich with cream; chop raw oysters, pepper and salt well; drain dry and add flecks of finely minced red peppers and a little parsley. Serve with walnut catsup and tobasco sauce on lettuce hearts.

POTATO SALAD:—Dice cold boiled potatoes, dice one onion; pour over them 4 spoons olive oil, 4 of vinegar, dash of paprika and salt. Chill. Form a wreath of cress; place potato around the outside of plate; inside the cress wreath, fill center with creamed sweet breads. Sprinkle parsley over all. Garnish with slices of hard boiled eggs.

CARROT SALAD:—Dice 6 cold boiled carrots mixed with 1½ onion, 1 pint of creamed french peas. On a bed of lettuce, place wreath of carrot and onion, in the center place peas; garnish with small pieces of red beets cut in stars or rings.

BEET SALAD:—Make a bed of cress, dice cold beets, heat with butter, pepper and salt, lay on creamed ring; fill center with cold whites of eggs in cream sauce. Rice yolks over center.

Rissoles

RISSOLES:—Mince the breasts of 2 chickens; add 1 cup of diced sweet breads which have been cooked in rich stock, ¼ cup chopped sweet peppers; 1 olive to each rissole. Season highly; fold spoonful of mixture in squares of puff paste, crimp edges with fork; chill for 1 hour, and fry in croquette basket in deep fat. Serve hot with chicken gravy and capers.

CHICKEN RISSOLES:—Mince cold chicken fine; add 1 cup green peas, 1 teaspoon minced onion, dash of cayenne, salt and enough cream sauce to moisten. Fill squares of puff paste; crimp edges well, chill and fry in deep lard: roll in minced parsley. Serve with India relish after fish course.

TUTTI FRUTTI RISSOLES:—On squares of rich puff paste place ½ of a large yellow peach filled with a stuffed date; sprinkle with maple sugar and bits of butter; fold, chill, and fry in deep fat. Sprinkle with cinnamon and powdered sugar. Serve with hot maple syrup.

RISSOLE OF PEAS:—Cut in squares of 2 inches, rich pie crust; fill with minced chicken and creamed peas; sprinkle with parsley; fold over the paste and crimp with fork. Set to chill an hour. Fry in deep fat golden brown; sprinkle with parsley; garnish with lemon slices.

PINEAPPLE RISSOLES:—On squares of rich crust place spoonful of diced pineapple, sugar and pecan meats; fold; crimp edges, chill and fry in deep fat. Sprinkle with finely minced almonds and maple sugar.

DEEP SEA RISSOLES:—Chop 1 pint of raw oysters, the coral of 1 can of lobsters, 6 soft shell crabs, 2 sweet peppers (very fine.) Season highly with salt and cayenne; drain dry; fill puff paste. Chill and fry in hot fat; roll in chopped parsley. Serve with heavy mayonaise and chopped parsley mixed.

"APPLE RISSOLES":—Chop apples fine, season with cinnamon sugar and butter, fill puff paste, fry in deep fat.

OYSTER RISSOLES:—Fold 4 oysters well seasoned in puff paste, fry in deep fat, roll in minced parsley.

Catsups

WALNUT CATSUP:—Pound 100 green walnuts to break; 1 garlic, 25 shallots, 1 bottle anchovies, 2 oz. pepper, 1 oz. mace, ½ oz. cloves, ½ lb. salt, 2 qts. vinegar. Put broken nuts, salt and vinegar with garlic and shallots (minced) into stone jar. Stand 2 weeks; stir twice a day; strain. Add anchovies and spices; boil ½ hour; skim; strain and bottle. Save sediment for flavoring gravies.

MUSHROOM CATSUP:—Brush and wash mushrooms to free from grit and sand; cut in dice; place layer in jar. Sprinkle with salt. In this way fill jar. Stand 24 hours; press out juice. To 4 quarts add 1 oz. each of cloves, alspice and pepper corns tied in a bag boil and skim till no more scum rises. Bottle and when cool, cork. Will keep for years.

GOOSEBERRY CATSUP:—Ten pounds fruit nearly ripe; cook to pulp in 1 quart vinegar; put through a fine seive; add 5 lbs. sugar 1 oz. each of allspice, cinnamon and cloves; bring to boil; can; seal. Use half ripe grapes for grape catsup.

CUCUMBER CATSUP:—Grate and drain, 15 cucumbers, drain over night. Season to taste with salt, pepper and vinegar. Seal without cooking

APPLE CATSUP:—Steam 1 quart cut apples; rub through a seive; add 1 teaspoon each of cloves and mustard, 2 of cinnamon; 2 onions ground in meat chopper, fine. Add 1 teacup sugar. 1 tablespoon salt; boil 1 hour. Bottle for use.

WALNUTS AND BUTTERNUTS PICKLED:—Take tender green nuts that will piece easily with pin; scald and rub off outside skin; put in strong brine 6 days, changing brine 3 times; keep covered from air; drain off brine; wipe nuts dry; pierce with fork: lay in jar; for 100 nuts mix 1 oz. each of ginger root, pepper berries, pound root and pepper fine; ½ oz. of nutmeg, mace and cloves; 2 tablespoons mustard seed. Strew these spices through nuts and cover with boiling vinegar. Stand over night, heat and cover again. Seal, and in 2 weeks pickles are ready for use.

FRENCH MUSTARD:—One heaping teaspoon mustard, 1 teaspoon of flour, ¼ teaspoon sugar, ¼ teaspoon salt, pour on boiling water to cook well; thin with vinegar. This makes a delicious mustard which is not as bitter as we often find the prepared product.

Bread

"And no doubt Eve was glad, because
Her hubby could not say,
Her bread was not like mother made,
Back in his youthful days."

BREAD:—One cake compressed yeast dissolved after breakfast in luke warm water, 1 pint warm water, 1 pint milk, 1 teaspoon salt, 3 quarts flour, add yeast, let rise and knead into loaves; let rise and bake an hour.

GEMS:—Stir into the coldest water, any kind of meal, mix to stiff batter yet so that it may lift with a spoon and settle smooth of itself drop immediately into hot gem pans (iron are the best) let stand on top of stove a few minutes, then bake in hot oven 30 or 40 minutes. When done they should be light, and dry when they are broken. If mussy on inside, batter was not thick enough. If gem pans are hot and kept smooth no grease is necessary.

FRUIT GEMS:—These are made in the same manner as the preceeding, with addition of any kind of dried fruit that may be preferred. Seedless currants throughly soaked in a little water or raisins stoned and stewed soft are commonly preferred. The addition of grated cocoanut makes them more delicious.

MARYLAND BEATEN BISCUIT:—Ten cups flour, 1 cup lard, 2 cups water, a little salt, mix and beat with a heavy maul for an hour or till smooth as satin. Make in small biscuit and bake in moderate oven.

POCKET ROLLS:—Four large potatoes, mashed, 4 eggs, ¼ cup yeast, 1 quart flour, 1 cup lard, ½ cup sugar, pinch of salt, rise, make into turnover rolls, spreading thickly with butter before folding, let rise very light and bake, serve crisp and hot.

PARKERHOUSE ROLLS:—1 cake yeast, 1 tablespoon sugar, lard size of an egg, 1 pint milk, melt lard in milk, make stiff batter, let rise, mix and knead thoroughly, let rise. Roll out an inch thick, cut with large biscuit cutter, spread with melted butter, fold together, let rise very light. Bake in quick oven, serve hot.

BOSTON BROWN BREAD:—Two cups sour milk, ½ cup New Orleans molasses, ½ cup graham flour, 1½ cups corn meal, 2 small teaspoons soda, 1 salt, steam 3 hours; bake 10 minutes.

SOUTHERN PUFF PASTE:—1 quart flour, 1 teaspoon each of salt and baking powder, sift 3 times, into this rub 1 cup cold lard till very smooth, to ½ cup of ice water add white of an egg, mix into flour, roll thin. From one cup butter spread thickly, fold and roll again and again till butter is all used. Set on ice, when chilled is ready to use.

POTATO CRUST:—To 1 pint of buttered and creamed mashed potatoes, add flour enough to mould and roll. Nice crust for meat pies.

TIMBALES:—Two eggs, 1 cup sweet milk, 12 tablespoons olive oil, flour enough to make smooth batter, not too thick, place timbale iron in boiling lard till very hot, quickly dip iron in batter and right back into lard, till fried light brown. This recipe will make 50 timbales.

Filling: Mince chicken, creamed sweet breads, calves brains, french peas, shrimp, lobster or salmon.

PIE CRUST:—Three cups flour, 1 teaspoon salt, 1¼ cup lard, ½ cup ice water, handle as little as possible. To prevent custard soaking, brush crust with white of an egg, bake, fill with hot custard, return to oven to finish.

• **POTATO YEAST**:—Peel and grate 3 medium sized raw potatoes; pour 1 quart of boiling water over them, stirring well all the time. Let it stand on the back of the stove, and add 1 tablespoon sugar, and a little salt. When luke warm, add ½ cup baker's yeast or 1 cake compressed yeast dissolved in ½ cup water. Let it stand in a warm place in open stone jar until it ferments. Then cover and set away in a cool place, and it is ready for use. This yeast will keep for 2 or 3 weeks in cool weather.

WHOLE WHEAT BREAD:—One pint milk, 1 pint water, both warm 1 cup syrup, 1 teaspoon of salt, 1 teacup of white flour, 1 cake of yeast in winter and ¾ in summer, and about 2 quarts of whole wheat flour. It should be a stiff batter; cover and let stand over night. In the morning stir well and turn into 3 good sized bread pans without kneading. Bake when light from ¾ of an hour to an hour in a moderate oven.

Suggestions in Cake Making

COOKED FROSTING WHICH WILL NOT CRACK:—Boil till it hairs, 2 cups granulated sugar, ¼ cup water, 1 teaspoon cream tartar; pour over whites of 2 eggs beaten stiff, beat rapidly while pouring, and spread steadily till cool enough to set, when it should be as smooth as velvet.

To keep cakes from sticking, rub pans with lard, dust with flour, shaking off all that will fall when pan is rapped sharply with spoon. Cake will never stick if this is done.

TO PREVENT CAKE FROM FALLING:—When pan is ready for oven, drop on table once or twice, raising pan a foot above table. Drop flatly forcing out bubbles of air.

MRS. YARNELL'S DELICIOUS LOAF CAKE, SAN JOSE CALIFORNIA:—One and a half cups of sugar, two-thirds cup butter. Work these together until they form a cream; add the whites of 5 eggs beaten to a stiff froth. Stir and beat until light as foam; add ½ cup of corn starch which has been dissolved in a little sweet milk. Stir in not quite two-thirds of a cup of sweet milk, and 2½ cups sifted flour, 2 teaspoons of baking powder and 1 of vanilla. Ice with boiled icing flavored with lemon. Do not use same flavoring in the cake as in the icing. Bake 4 days before using, when it will be rich enough to melt in your mouth. Moderate oven. Never fails.

CREAM CAKE:—Three tablespoons water, 1 cup sugar, 3 eggs, 2 teaspoons baking powder and 1½ cups flour sifted well. This cake may be baked in layers or loaf. If baked in layers this filling may be used: 1 pint milk, 1 egg, 1½ tablespoons corn starch and 2 of sugar. Add chopped nuts, boil till thick.

FIG CAKE:—White part:—Cream together 2 cups granulated sugar and ½ cup butter, add the whites of 5 eggs beaten well, two-thirds cup sweet milk, 2 cups flour, 2 teaspoons baking powder

Dark part:—One cup brown sugar, butter size of a walnut, 1 egg, 1 cup chopped figs, ½cup milk, 1 cup flour 1 teaspoon baking powder. This cake should be baked in 3 layers using the dark one for the center. Frost with plain boiled frosting.

EGGLESS SPICE CAKE:—Two cups brown sugar, 2 cups flour 1 heaping tablespoon lard rubbed together well. 2 teaspoons cinnamon, 1 each of alspice and cloves and a good grating of nutmeg, 1 cup sour milk 1 teaspoon soda. Bake in two layers.

EGGLESS FROSTING:—One cup 4 X sugar, 1 tablespoon butter, teaspoon vanilla rub smooth; add sweet cream or milk to thin paste which spreads well. This makes an elegant cake; never fails, keeps moist and is inexpensive.

SPONGE CAKE:—Cream 4 eggs and 2 cups of sugar, sift together 2 teaspoons baking powder and 2 cups of flour, mix well, then add 1 cup of boiling water, stirring continually. FROSTING: 1½ cups brown sugar with 1 cup cream boiled till it "hairs" from the spoon. Add to this 3 large tablespoons grated chocolate or cocoa, butter size of a walnut. Take from stove and let cool a little, then add any flavoring desired.

PLAIN YELLOW CAKE:—3 scant cups of sugar, two-thirds cup butter creamed, 1 cup milk and water equal parts, 4 eggs thoroughly beaten, ¼ teaspoon soda in water, 4 level cups flour 2 teaspoons baking powder sifted. Any flavoring may be used.

EGGLESS FRUIT CAKE:—One cup sour milk, 1 cup sugar, ½ cup butter, 1 teaspoon soda, 3 tablespoons spices, mixed cinnamon and nutmeg, 2 cups flour, 1 cup currants, ½ cup English walnuts, 1 cup chopped figs. Delicious.

MARSHMALLOW CAKE:—One cup powdered sugar, 5 tablespoons butter, 1 cup sweet milk, whites of 4 eggs, 2 cups flour and 2 teaspoons baking powder.

Filling:—Use 1½ lb. marshmallows, place in dish in oven until they are melted and run together. Boil together 1 cup granulated sugar and ½ cup boiling water until syrup hisses, pour over stiffly beaten white of 1 egg, add marshmallows and beat slowly for 5 minutes.

PLAIN LAYER CAKE:—Rub well 1 cup butter, 1 cup sugar. add 1 cup milk, 3 eggs, 1 teaspoon baking powder and 1½ cups flour sifted together. Bake in layers using a caramel filling, 2 cups brown sugar, 1 cup sweet cream, boil until it hairs, remove from stove and beat until it creams. Flavor with vanilla.

GINGER SNAPS:—4 eggs, 1 cup brown sugar, 1 cup syrup, butter size of an egg, and a very little lard, 1 teaspoon ginger, 1 teaspoon soda, flour to suit, roll thin and bake in moderate oven.

SOUR CREAM COOKIES:—2 eggs, 3 cups brown sugar, 1 cup butter, 1 cup sour cream, 2 scant teaspoons soda, flour to roll. Walnuts are delicious in these cookies.

ECLAIRS:—Put one cup of boiling water and a half cup of butter in a large sauce pan, and when it boils turn in one pint of flour. Beat well with the vegetable masher. When perfectly smooth and velvety to the touch, remove from the fire, and as soon as cold break into it 5 eggs, one at a time, beating hard with the hand. When the mixture is thoroughly beaten (it will take about twenty minutes), spread on buttered sheets in oblong pieces about four inches long and one and a half wide. These must be about four inches apart. Bake in a rather quick oven for about twenty-five minutes. As soon as they are done, ice with either chocolate or vanilla frosting. When the icing is cold, cut the eclairs on one side and fill them.

Make an icing with the whites of 2 eggs and a cup and a half of powdered sugar. Flavor with one teaspoon of vanilla extract. Frost the eclairs;and when dry, open, and fill with cream, the same as chocolate eclairs. They may be filled with cream sweetened, flavored with vanilla, and whipped to a stiff froth. Strawberry and raspberry preserves are sometimes used to fill eclairs. They are then named after the fruit with which they are filled.

CHOCOLATE ECLAIRS:—Put 2 squares of scraped chocolate with 5 teaspoons of powdered sugar and three of boiling water. Stir over the fire until smooth and glossy. Dip the tops of the eclairs in this as they come from the oven. When the chocolate icing is dry, cup open, and fill with this as they come from the oven milk in the double boiler. Beat together two-thirds cup of sugar one-fourth cup of flour, two eggs, and one-fourth teaspoon of salt. Stir the mixture into the boiling milk. Cook fifteen minutes, stirring often. When cold, flavor with one teaspoon of vanilla. If chocolate is liked with the cream, one teaspoon of the dissolved chocolate may be added to it.

MERINGUE SHELLS:—The whites of 2 eggs, beaten until it will not slip out of the bowl, fold into it very gently 3 ounces of powdered sugar. Fill a tablespoon with the mixture and turn on to a sheet of white paper placed on a board which has been made a little damp, the mounds should be oval like half an egg. Put them in a very cool oven for 15 or 20 minutes then open the door and leave them ten minutes longer; if firm enough remove them from the paper take out the moist center very carefully, and when cold fill them with cream, flavored, sweetened and whipped solid, then put two together; they should be over full, and the cream show considerably between the two sides.

Eggless Cakes

APPLE SAUCE CAKE:—1½ cups apple sauce, 1 cup sugar, 2 cups flour, 1 cup seedless raisins ½ cup butter, 1 tablespoon hot water, 2 teaspoons of soda, 1 teaspoon cinnamon, 1 teaspoon cloves An elegant cake. Make apple sauce as for table use, strained and sweetened.

EGGLESS FRUIT CAKE:—1½ teacups of light brown sugar 3 level cups of flour, 2 teaspoons baking powder, 1 cup sour milk, in which has been dissolved 1 small teaspoon soda, ½ cup butter creamed with sugar, ½ teaspoon each of cloves, cinnamon and nutmeg, 1 cup chopped citron dredged with flour.

SPICE CAKE:—1 cup brown sugar, 1 cup sour milk, 1 cup raisins, 2 cups flour, 4 level teaspoonsful butter, 1 teaspoon each of cinnamon, cloves nutmeg, soda and baking powder. Good.

INEXPENSIVE FRUIT CAKE:—EGGLESS:—1 cup sugar white or brown; 1 scant ½ cup of shortening, 1 cup sour milk, 1 teaspoonful of soda in milk, 1½ cups flour, 1 teaspoonful ground cinnamon, ½ teaspoonful each of cloves and allspice; fruit, ½ cup each (currants, raisins, citron and figs if desired) rolled in ¼ cup flour and 1 teaspoon baking powder.

EGGLESS PLUM CAKE:—Cream 1-3 of a cup of butter with a cupful of light brown sugar, add ¾ of a cupful of sour milk, ½ teaspoonful of baking soda, ½ teaspoon each of cloves, cinnamon nutmeg and allspice, ½ cupful of raisins (dredged with flour) and 2 heaping cups of flour to which a pinch of baking powder has been added. Bake for 45 minutes in a moderate oven.

EGGLESS WHITE FRUIT CAKE:—1 cup sugar, ½ cup butter, ½ cups pineapple stewed, sweetened and chopped fine; 1 cup white raisins, ¼ cup chopped citron, ¼ cup blanched and chopped almonds, 2 teaspoons soda; rub fruit and nuts together with one tablespoon flour into which sift 1 teaspoon baking powder, 2 cups flour dissolved soda in 1 tablespoon hot water. Dainty cake—never fails.

EGGLESS COFFEE CAKE:—1 cup molasses, 1 cup cold strong coffee, ½ lb. citron, 1½ brown sugar, 5 cups flour, 1 teaspoonful each cinnamon, cloves and soda dissolved in coffee, dash salt, 1 cup butter, 1 lb. seedless raisins, 1 lb. currants, cup nuts, 1 cup dates and figs mixed, 10 gum drops. Elegant Xmas Cake. Mature 3 weeks before Xmas.

Ices and Ice Cream

VANILLA CREAM:—For a 1 gallon freezer, use the whites of 6 well beaten eggs and equal parts of rich milk and cream, about 1 qt. each; add one tablespoon vanilla and 1 cup sugar. Add more sugar and vanilla if desired. The freezer should be a little over three-fourths full.

ICE CREAM WITH GELATINE:—One third box gelatine, 1 qt. milk, 1 cup sugar, 1 pint cream, 1 teaspoon vanilla or lemon. Put the milk and gelatine in a double boiler and let dissolve; add flavoring and sugar; freeze

COFFEE FRAPPE:—1 cup strong black coffee, to 1 cup rich cream and 2 cups white sugar; freeze the same as any cream.

MAPLE MOUSSE:—1 cup maple syrup; bring to a boil, take from fire and add the beaten yolks of 2 eggs; when cold add the white and one pint of cream whipped. Pack well in freezer with ice and salt as for ice cream and allow to stand for 5 hours.

NESSELRODE PUDDING:—1 pint of cream, 2 cups milk, 1 cup sugar, 3 eggs, 1 tablespoon of vanilla or lemon, pinch of salt, 6 stale macaroons rolled fine 16 candied cherries cut in quarters and soaked in ½ cup cherry, ½ cup of nut meats, and some citron, scald milk and cream, add the beaten yolks of eggs, with sugar and salt. Let cool then flavor; freeze, and when nearly frozen add the beaten whites of the eggs, and the fruit and chopped nuts.

PINEAPPLE ICE CREAM:—1 qt. sweet milk, 2 cups sugar, ¼ cup dissolved Cox's gelatine, scald and cool, turn in freezer 15 minutes, add grated pineapple which has been cooked in cup sugar 10 minutes and cooled, turn till stiff, add 2 pints of cream, turn 15 times.

CHOCOLATE ICE CREAM:—1 pint sweet milk, ½ cake grated sweet chocolate, yolk of 3 eggs, scald, cool, 2 cups sweet milk, 1½ cups sugar, whites of eggs beaten stiff, freeze.

FROSTING WITHOUT EGGS:—One cup XXXX sugar, 4 tablespoons sweet cream, a little vanilla; beat to a smooth paste. Spread wetting the knife blade to keep smooth in cold water

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CARAMEL CREAM:—1 pint brown sugar placed in hot skillet, stir till rich brown, do not burn; add 1 pint water when the sugar is dissolved. The syrup should be bright amber color. Add ¼ bottle vanilla, 1 quart rich cream or milk; freeze. Serve with small branches of bitter sweet berries on plate.

ORANGE ICE CREAM:—With the finest knife on meat chopper cut the fresh peal of 2 oranges, cook 10 minutes in one cup sugar with 1 cup water, cool. Add 1 pint of milk and 1 pint of cream; freeze. Delicious.

ORANGE FRAPPE:—Juice of 6 oranges, 1 lemon, ½ pineapple, 4 pounds sugar boiled in ½ pint of water till it makes good syrup, enough coloring matter to make yellow, yolks of 3 eggs added to cooled syrup, freeze. Serve with yellow jonoquils on plate, yellow butter cups, yellow roses, yellow pansies or nasturtiums.

BANANA FRAPPE:—Cook 6 bananas in 1 pound sugar and one quart water, strain and cool; add juice of 1 pineapple, 2 oranges, 1 lemon; freeze. Serve with pale yellow tulips on each plate.

RASPBERRY ICE:—Juice of 1 quart berries, 2 lemons, 1 lb. sugar; freeze. Serve with a spray of berries with foliage laid on plate beside punch cup. Cut the stems long enough to show red wood and thorns as well as foliage and berries. By all means a spray of flowers if possible. Keep these in ice box crisp until serving, and just before laying on plate dip in ice water to carry the effect of dew. Use strawberries or currants if desired and branches of currants to decorate.

PINEAPPLE MOUSSE:—Dissolve ½ box Cox's gelatine in 1 cup warm water; cook till it hairs from spoon, cook 1 grated pineapple, 10 minutes in 1 cup sugar, press, strain. Add to juice the juice of 2 oranges; freeze. When nearly stiff add 1 qt. whipped cream, beaten whites of 3 eggs; freeze. For strawberry mousse use berries instead of pineapple.

GOOSEBERRY ICE:—Strain 1 qt. scalded gooseberries, juice of 4 cooked apples, into 1 quart of sugar. Add ¼ pound shredded citron, 1 teaspoon green coloring; fluid obtained by druggist or confectioner and perfectly harmless. Use enough to make definite green; freeze. A dainty dish. Serve in cut glass sherbet cups.

LEMON SHERBET:—One pound granulated sugar, 1 teaspoon gelatine, 1 qt. water, 1 cup lemon juice, boil sugar and water 20 minutes, add gelatine dissolved in ¼ cup water. Strain. Add lemon juice and freeze. Elegant. —Julia Ryan.

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A UNIQUE IDEA IN FRUIT AND FLOWER PIECE WHERE FRUIT IS PICKED FROM BRANCHES FOR FRUIT COURSE

Candies

DIVINITY:—Boil 2 cups sugar, 1 cup corn syrup, half cup water till forms soft ball in water—pour over beaten whites of 3 eggs, beating rapidly till light, cool and cut into strips. Add nuts if desired.

PENOCHI:—Put into a smooth clean sauce pan, 2 cups light brown sugar (coffee) 1 cup rich cream, 1 cup maple syrup; stir constantly until it comes to a boil to prevent curdling. Stir frequently while cooking as it burns easily; let cook till it makes a soft ball when tried in cold water, when removed from fire beat with a wooden paddle until it begins to cream. Then add 2 pounds walnut meats and stir until thick, then pour into buttered tins and when cool mark in squares.

To make chocolate Penochi leave out maple syrup and add 2 squares of unsweetened chocolate, grated; flavor with vanilla.

WINTERGREEN OR PEPPERMINT WAFERS:—2 cups sugar, ½ cup water, boil 5 minutes, flavor to taste with wintergreen or peppermint; stir until thick and drop on well buttered paper.

CREAM PEANUT SANDWICH:—Take freshly made cream wintergreen wafers, spread flat surface of the wafers with peanut butter and place another wafer over it forming a sandwich. Date stuffings may be used for cream sandwiches with coffee, maple, vanilla or putachio wafers.

BUTTER SCOTCH:—1 cup molasses, ½ cup butter 1 cup water, 3 cups sugar. Boil one-half hour or until crisp. This is also a good recipe for nut candy.

CHOCOLATE COCOANUT CRUSH:—Place a sheet of tin, 10 by 14 inches on level surface and sprinkle a thin layer shredded cocoanut such as is used in tapping cocoanut layer cake. Melt a quantity of sweet chocolate just warm enough to run and pour it evenly over the cocoanut on the tin, place another sheet of tin on top of the thin chocolate and a heavy weight over all. Let stand in cool room to set and harden. When it is firm peel away the tin and crush is ready to serve. It should be of wafer thinness with chocolate showing on both sides. Buttered manilla paper may be used instead.

CRACKER JACK:—2 cups sugar, 1 cup molasses, 1 tablespoon butter, 2 tablespoons vinegar; boil until mixture snaps in cold water. Then take from fire and add ½ teaspoon soda and stir briskly and pour over popped corn to which ¼ amount peanuts have been added; stir until all has been thoroughly coated.

Toasts

To a woman.

"She needs no eulogy; she speaks for herself."

"Disguise our bondage as we will, 'tis a woman rules us still."

"May we live happy and die in peace with all mankind."

Home

"The father's kingdom, the child's paradise, the mother's world."

"Here's to those who love us, if we only cared;
Here's to those that we'd love, if we only dared."

"Here's to the man who loves his wife,
And loves his wife alone;
For many a man loves another man's wife
When he ought to be loving his own."

"Here's to the man who can have a good time,
Yet knows enough to know;
That the girl he is with isn't fast
Because she isn't slow. "

"Women—Let us not forget that wherever man is most enlightened she is most respected and beloved."

As for the women, though we scorn and flout 'en
We may live with them, but not without them.

"To our America; The best loved in the world:
Let him that don't like it leave it."

"Our country—may she always be in the right, but right or wrong, our Country."

Thanksgiving Dinner:

"Our National Birds.
The American eagle,
The Thanksgiving Turkey,
May one give us peace in all our states.
The other a piece for all our plates."

Hot Tomales

FOR CLUB SUPPERS

HOT TOMALES:—Cook thoroughly a mush, half rye flour and half corn meal; add butter size of an egg, to 2 quarts of mush; use highly seasoned stock for making mush. If chicken, leave the fat in; spread mush on a wide corn husk and fill with minced chicken or veal highly seasoned, hot with cayenne pepper. Place an olive in each tomale; roll up and tie with bit of husk. Steam till thoroughly hot and serve in chile. One tomale to each plate.

CHILLE TO SERVE WITH TOMALES:—Mince fine ten red chile peppers without seeds; mince 6 pounds of veal, or beef chuck; bruise 4 small onions, 2 cloves of garlic, to a paste. chop 1 lb. of beef suet fine; simmer 4 hours in good stock; then add 1 quart of chile beans previously cooked, and serve after cooking together 10 minutes. Lay tomale in dish and pour chile over it. Serve with dill pickles and tiny crisp finger rolls.

MUSHROOMS AND PEPPERS:—To 1 quart mushrooms add 3 sweet peppers, 1 minced onion, ½ cup butter, salt and pepper to taste. Serve on toast.

TO REMOVE INK:—Apply alcohol, and immediately the spot fades. For a dry old stain dip from alcohol to lemon juice till clear. For colored goods use alcohol only.

TO REMOVE IRON RUST:—Staurate spot with lemon juice and salt, and hold over hot steam—fades immediately.

TO REMOVE MILDEW:—Soap thoroughly, rubbing powdered chalk into spots while wet, lay in sun on the grass; wet often, sprinkling on more chalk till clear.

This and That

LEMON PIE:—Do you know that a Lemon pie is often both bitter and pasty? Here is one which is delicious.

For one pie take 1 thick slice of bread soaked and rubbed soft, 2 eggs, reserving the white of 1, spoonful butter, juice of 1 lemon, a little grated rind, 4 spoons sugar, mix leaving enough water in bread to make soft filling; bake pie shells and fill with mixture hot, return to oven 10 minutes, frost and brown slightly.

WHIPPED CREAM PIE:—Fill a pie shell with heavy whipped cream in which 1 cup of chopped dates and nuts are well mixed. Serve cold.

CREAM PIE:—One pint cream, 3 eggs, ½cup sugar, grated crackers ½ cup, 1 cup cottage cheese, makes 2 pies; reserve whites of 2 eggs for meringue. Bake. Serve cold.

CHEESE STRAWS:—To pie crust add½ cup grated cheese and a dash of paprika, roll thin, cut in strips, lay on wet pan, not allowing straws to touch. Bake quickly, do not brown, serve with salads.

ORANGE MARMALADE:—Pulp of 20 oranges, 6 oranges and 6 lemons sliced very thin, 2 diced pine-apples. To each pound of fruit use 1 lb. sugar. Stand with sugar 12 hours, pour off juice. Boil to thick syrup. Add fruit; boil till tender and thick, put in jelly glasses and cover with parafine. Be careful not to burn.

SCOTCH SHORT BREAD:—Mix 2 lbs. of flour dried and well sifted with 1 lb. of powdered sugar 3 oz. of candied citron and orange peel cut in dice. ½ lb. carraway comfits, mix with ½ lb. butter to a paste, roll ½ inch thick, bake in little cakes on oiled paper, bake pale color not brown.

VITCORIA CANAPES:—One cup heavy whipped cream stir in minced nuts to form paste spread on nabisco wafers. Serve at once.

ALBERTA CANAPES:—One cup heavy mayonaise, 1 cup chopped nuts, spread on saltine wafers. Sprinkle parsley on top.

Chafing Dishes

The clever housekeeper might easily coin a new proverb for the benefit of her inexperienced sisters: "When in doubt use the chafing dish"; and this because she has learned the lesson that excellent and substantial dishes may be stirred up on it whose ingredients are of the plainest—perhaps even of the scantiest. There is no utensil that is so capable of witchcraft in cooking as the ordinary kind of chafing dish, costing little to buy, and only a trifle for fuel. One of the new things which an amateur may perhaps begin with for a supper or luncheon is called:

CHEESE DREAMS:—For this cut Baker's bread into squares after slicing rather thick, and between each two, lay a thick slice of American cheese; dust these with a little salt, cayenne, and, if your digestion demands it, a suspicion of baking soda. Put in hot chafing dish a tablespoonful of butter, and when it bubbles lay in 2 or 3 sandwiches; have ready hot plates, and when the cheese has melted and the bread is well browned on both sides slip one on each plate.

A variation of this which is also good is:

TOMATO RAREBIT:—Take some slices of whole wheat bread cut rather thick and with crust removed, and cut into sandwich shape. Drain part of a can of tomatoes, or use whole tomatoes, canned; spread 1 slice of bread with either thick pulp or a slice, and sprinkle with salt, paprika, dry mustard, and a little Worcestershire sauce; last, cover thickly with grated cheese; put on the second slice of bread and press together firmly; saute in butter as before, till the bread is brown on both sides and the cheese melted

All sorts of shell fish are easily prepared in the chafing dish where crab meat is obtainable, either fresh or canned this is an excellent dish:

WELSH RAREBIT:—Melt 1 cup finely grated cheese highly seasoned with walnut catsup, cayenne, salt and mustard; when cheese is melting stir rapidly; the last thing stir in the beaten yolk of an egg; pour over buttered toast.

JAMBON SANDWICH:—Put some boiled ham through the meat chopper; mix with a very little cream or melted butter till it is a paste, and to half a cup full put a quarter of a teaspoonfu of dry mustard. Spread this on squares or rounds of baker's bread and put two together, with a thin slice of Swiss or American cheese; saute theee as before, in a hot dish till brown. A third combination sandwich is:

GOLDEN BUCK;—Prepare as above and place a poached egg on each slice with a strip of bacon to garnish.

OYSTER POULETTE;—Put in chafing dish, 2 spoons butter, 1 teaspoon minced onion. 1 of celery; fry golden brown; add 2 cups washed and dried oysters; in 3 minutes add salt, pepper and 1 teaspoon minced parsley, ½ cup cracker crumbs, 1 gill thick cream Serve hot.

CANAPE ASTORIA;—Fry 1 onion 1 minced pepper, 4 mushrooms 3 minutes in hot butter; pour in 1 gill of broth; thicken with flour; add 1 minced chicken liver; cook five minutes; spread on buttered toast. Set in oven to brown. Serve hot with thin slices of lemon and an olive on each slice.

BALTIMORE CANAPE;—To 1 can of shrimps, 1 can of cold meat, add: ½ cup butter, ½ cup of chicken stock; cook slowly 3 minutes; remove from fire, cool, chop fine; add ½ cup thick cream, 1 tablespoon minced parsley, salt and cayenne to taste, place on toast, grate a pyramid of parmesan cheese on top; place in oven to brown. Serve hot.

LOBSTER CANAPE;—Chop fine the white meat of 1 can of lobster. mince 1 sweet pepper, mix with mayonaise dressing; season with salt, pepper and paprika; spread on toast; decorate with tiny fringe of parsley; place lobster coral over top

BELMONT CANAPE;—Chop 1 cup white meat of chicken, 1½ cup celery; mix with ½ cup vinegar; let stand a few minutes squeeze dry; season with salt and pepper: mix with ½ cup chopped nuts, enough mayonaise to form paste; spread on saltine wafers with 1 split anchovy on top

CRAB FLAKES WITH RED PEPPERS:—Boil hard 4 eggs, Chop the whites and mash the yolks; mix with 2 tablespoonsful of fine soft white bread crumbs and a tablespoonful and a half of minced red peppers—the canned pimentoes. Melt, but do not brown 4 tablespoons of butter in the dish, stir in the eggs, add slowly a cupful of cream, and last a cup of crab meat; when hot put in ½ teaspoonful of salt, a dash of nutmeg, and a teaspoonful of lemon juice. Let it grow smooth and serve at once, either in little individual dishes or on toast.

SHRIMPS ON TOAST:—Get the largest shrimps obtainable wash them, and if fresh remove the transparent covering; take out the black string, and drop the shrimps in ice water for half an hour Wipe dry and lay aside while you saute some good sized pieces of bread in butter in the dish; keep these hot; in the butter left in the pan, mix a teaspoonful of chopped parsley, the juice of half a lemon, a quarter of a teaspoon of dry mustard, a pinch of cayenne, and a salt spoon of salt; if this is dry, add more butter; lay in the shrimps and let them heat and slightly brown, turning them occasionally; arrange on the hot toast strips and serve with lettuce sandwiches made with mayonaise.

CHICKEN LIVERS:—Get from the butcher the liver from 3 good sized fowls; if not sufficient they can be eked out by adding a few chopped mushrooms or oysters. Put a tablespoon of butter in the hot dish and add the livers, parboiled and cut into good sized pieces, and heat well; slowly add a tablespoon of flour mixed with salt and a little pepper; then put in a small cup of stock or the water in which the livers were cooked, seasoned with kitchen boquet; if mushrooms or oysters are to be added, put these in also you can add the oyster juice to the stock, but do not increase the cupful. Cover the pan and let it slowly simmer for five minutes. Serve on toast.

KIDNEYS AND MUSHROOMS:—This dish is quite like the preceeding one, but is useful where the livers cannot be obtained. Cook the kidneys and cut them up; save the stock; put them in the dish in butter as above, and add the same amount of flour with the seasoning and stock; have ready squares of hot buttered toast, and after cooking five minutes take the kidneys up and arrange on toast; meanwhile, put drained mushrooms into the brown stock left in the pan, adding more butter if necessary, and quickly heat them to the boiling point; put on the dish around the kidneys.

SWEET BREADS AND MUSHROOMS:—This combination is particularly delicious, and in the early spring quite possible even for the economical purse, as then sweetbreads are at their cheapest. Choose two rather small pairs, parboil them, remove all the strings and fibre, and cut each one into 2 pieces. Heat a tablespoon of butter and lay them in; saute quickly, turning them at once; sprinkle with salt and lay on a hot dish; have ready half a can of mushrooms cut into halves; drop these into the pan, add a quarter of a cup of rich cream, thicken quickly by dredging in a level tablespoonful of flour, and when it bubbles stir smooth and immediately remove from the pan; pour the whole on a hot dish around the sweetbreads.

The second half of the can of mushrooms can be used in this way:

TOMATOES AND MUSHROOMS:—Take half a can of thick tomatoes, add a tablespoonful of Worcestershire sauce, a teaspoonful of butter rubbed with one of cornstarch and a quarter of a teaspoon of paprika and as much salt. Simmer till it is thick, then add a little onion juice or minced onion and the half can of mushrooms; cook ten minutes; serve with olive sandwiches.

SAVORY EGGS:—This is one of the dishes a beginner can learn to make easily. Boil hard 6 eggs; peel them and chop the whites, put the yolks through a ricer. Put a tablespoon of butter in the hot chafing dish and add a cup of cream sauce made in advance (for this, rub smooth a tablespoonful of melted butter with as much flour, and add a cup of thin cream and a half a teaspoonful of salt. When the two are nearly boiling put in half the egg whites, the yolks, 3 tablespoonsful of cooked ham, minced fine, a half teaspoonful of minced onion or 4 drops of juice, and a dozen olives, cut up into large pieces. Have ready 6 pieces of hot buttered toast, and when the whole is hot and smooth pour it on the toast; sprinkle with the rest of the whites; shake a little paprika from a pepper-shaker here and there over the dish. This goes well with cold meats.

TOMATO SAUCE AND EGGS:—Take half a can of tomatoes several hours before supper and heat it, add salt, pepper, a little onion and parsley and cook till smooth; thicken with a teaspoonful of flour rubbed with one of butter, and put all through a seive. When ready for your chafing dish, pour this sauce in first and heat well; then carefully slip into it two raw eggs and let them poach remove to slices of hot buttered toast and put in 2 more; when all are ready pour the sauce around the toast on the hot dish and sprinkle well with parmesan cheese.

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